

## STARTERS

### Whipped Dingle Goats Cheese

*Beetroot Carpaccio, Truffled French Beans, Walnuts, Truffle Honey (5 Walnuts, 7, 9, 13)*

### Cream Soup of the Day

*Please See Daily Specials Menu (7, 9)*

### Wild Atlantic Way Seafood Chowder

*(1, 2, 3, 5, 6 Wheat, Oat, 7, 9, 12)*

### Chicken & Mushroom Puff Pastry Vol-au-Vent

*Creamy Tarragon Sauce (5, 6 Wheat, 7, 11)*

### Smoked Salmon Terrine

*Pepper Mayonnaise, Rocket & Fennell Salad (3, 7, 8, 9)*

### Risotto of Wild Mushrooms

*Parmesan Tuille, Rocket Salad, Truffle Oil (7)*

### Tempura of Tiger Prawns

*Thai Carrot & Peanut Salad, Lime Dressing, Black Sesame Seeds (4 Peanuts, 6 Wheat, 9, 10)*

### Starter Special

*Please See Daily Specials Menu*

## MAIN COURSES

### Peppered 8oz Sirloin of Irish Beef

*Garlic Confit, Beer Battered Onion Rings, Garlic Butter (7, 9) (€5.00 supplement if dining on an Inclusive Package)*

### Roast Half Silver Hill Duck

*Truffled Parsnip Puree, Orange Glazed Carrots, Kale, Brandy-Soaked Raisins (7, 8, 9)*

### Piccata of Monkfish

*Vegetable Spaghetti, Basil Leaves, Caper & Dill Cream (3, 6 Wheat, 7, 9, 11)*

### Roast Supreme of Irish Chicken

*Tomato, Black Olive & Green Pea Cous Cous, Lemon Yogurt & Pomegranate (6 Wheat, 7, 9)*

### Baked Fillet of Salmon

*Tenderstem Broccoli Tempura, Thai Red Curry & Mussel Ragout (1, 2, 3, 6 Wheat, 7, 9)*

### Dish of the Day

*Please see Daily Specials Menu*

### Market Fish of the Day

*Please See Daily Specials Menu*

### Tandoori Spiced Cauliflower Steak

*Minted Peas, Pepper Salad, Sweet Potato Fries (6 Wheat, 9)*

*All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)*



## DESSERTS

### Milk Chocolate Tart

*Raspberry Gel, Chocolate Crumble, Raspberry Sorbet (5, 6 Wheat, 7, 11)*

### Vanilla Crème Brulee

*Caramelized Banana, Chocolate Ice-Cream (7, 11)*

### Lemon Posset

*Berry Compote, Berry Gel (7, 9, 11)*

### Espresso Cheesecake

*Chocolate Ganache, Chocolate Coffee Beans, Espresso Ice-Cream (6 Wheat, 7, 11)*

### Dessert of the day

*Please see Daily Specials Menu*

*2 Course Dinner Menu served with Tea or Coffee, €41.00*

*3 Course Dinner Menu, served with Tea or Coffee, €47.50*



### Allergen advice

*If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks.*

1&2-Shellfish

3-Fish

4-Peanuts

5-Nuts

6-Wheat

7-Milk

8-Soya

9-Sulphur

10-Sesame

11-Egg

12-Celery

13-Mustard

14-Lupins

*All our meat and fish are from locally sourced suppliers where season and conditions allow.*

*(G) - Gluten free or can be adapted to suit coeliac (V)- Vegetarian*